



SIDEWOOD

## ENTREES

garlic & rosemary focaccia, warmed local olives (vg/gfa) | 14

charcuterie selection of artisan cured meats, pickles, focaccia (gfa) | 32

2015 sidewood chloe cuvée, gl 13

chargrilled S.A. baby octopus, romesco, slow-roasted heirloom tomatoes (gf/df) | 22

2018 sidewood mappinga chardonnay, gl 14

warm fiore de burrata, pepperonata, fried basil, garlic toast (v) | 18

2020 sidewood estate pinot blanc, gl 11

blue swimmer crab spaghettini, garlic, parsley, woodside olive oil (df) | 22

2020 sidewood chardonnay, gl 11

kingfish sashimi, avocado, pickled ginger, soy dressing (gf) | 21

2021 sidewood estate pinot gris, gl 11

gorgonzola & honey panacotta, local figs, San Danielle prosciutto, rocket, pickled walnuts (gf) | 20

2015 sidewood isabella rosé, gl 13



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## MAINS

potato gnocchi, roasted butternut, peas, stracciatella, sage butter (v/vga) | 34  
2020 sidewood sauvignon blanc, gl 11

chicken, leek & taleggio pie, sour cream pasty, dijon cream | 38  
2019 sidewood 'mappinga' chardonnay, gl 14

smoked duck breast, beetroot, horseradish, garlic potatoes (gf) | 38  
2019 sidewood pinot noir, gl 12

teriyaki beef escalopes (m), spring onion, sesame cucumber, tempura enokis (df)  
| 40  
2017 sidewood 'mappinga' shiraz, gl 18

pan-fried coorong mullet, macadamia tarator, saltbush, finger lime (df/gf) | POA  
2021 sidewood pinot gris, gl 11

sweet & sour crispy fried pork, szechuan pepper-salt, radish cake (df) | 37  
2018 sidewood estate 'old china hand' syrah, gl 16

butcher's cut, chargrilled, roasted garlic butter, black garlic, black salt (gf) | POA  
2013 sidewood mappinga shiraz, gl 28

## SIDES

mac & cheese (v) | 12

crisp iceberg wedge, zingy fetta dressing, capers, radish sprouts (gf/v) | 14

salad greens, granny smith, avocado, goats cheese, apple cider vinegar (gf/v) | 14

vine ripened tomato, fresh mozzarella, basil, apple balsamic (gf/v) | 14

crispy fried potatoes, smoky tomato sauce, aioli (gf/v) | 13



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## PIZZAS – 11 inch

available until 3 pm weekdays & all day on Fridays & weekends

margherita, sugo, mozzarella, basil (v) | 20

ham, mushroom, fontina cheese, spanish onion (v) | 26

roasted kipfler potato, rosemary, garlic, three cheeses (v) | 26

pancetta, sugo, crispy kale, fresh chilli, parmesan | 27

pepperoni, sugo, olives, mozzarella, oregano | 28

mortadella, green olive, rocket, parmesan | 28

roasted pumpkin, goats cheese, pine nuts, sage (v) | 26

artichoke, stracchiatella, pecorino, oregano (v) | 27

(gf bases, vegan cheese available add 3)

## KIDS MENU

shoestring fries (gf/v) | 11

mac & cheese (v) | 12

ham & cheese pizza (gfa) | 15

fried chicken & chips | 13

crumbed fish & chips | 13



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## DESSERT

pistachio & almond baklava, rosewater muhallabia, poached stone fruit   16	
peppermint semifreddo, chocolate wafer, cocoa nibs, dark chocolate drizzle   16	
macadamia & coconut tart, honey ice cream   16	
medjool date brulee, espresso toffee, coffee crostoli   16	
affogato with hahndorf gelato, espresso, kahlua / frangelico / baileys (gf/vga)   16	
cheese 50gm, served with quince paste, muscatels, crackers (gfa)	2 cheeses   22
	3 cheeses   30

## AFTERS

veneziano espresso coffee (fw,cap,lat,sb,lb,mac)	4   mug 5
chai latte	4   mug 5
hot chocolate	4   mug 5
soy, lactose free & almond milk available on request	.80 extra
pot of loose-leaf tea	5
earl grey, english breakfast, peppermint, chamomile, lemongrass/ginger, green	

## TO FINISH

hahndorf hill winery "green angel" gruner veltliner late harvest	12
montenegro over ice with fresh orange	10
okar over ice with fresh pink grapefruit	10
baileys on ice	10
laphroaig <i>select</i>	14
lagavulin 16 y.o.	19